

WAFFLE MAKER

Model Number:
898678
UPC: 60538 898678 8



Customer Assistance

1 877 207 0923 (US)
1 877 556 0973 (Canada)



Thank you for purchasing this GE appliance.

In keeping with the GE ecomagination initiative, please consider the option to recycle the packaging material and donate any appliance you are no longer using.

To read more about GE's ecomagination commitment, visit:
ge.ecomagination.com

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to prevent the risk of fire, electric shock, burns, or other injuries or damages.

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electrical shock and injury to persons do not immerse cord, plugs, or the appliance in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts and before cleaning the appliance.
- Do not operate appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries to persons.
- Do not use outdoors or in a damp area.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- To disconnect, remove plug from wall outlet.
- Do not use this appliance for anything other than its intended use.
- Never pull on the cord to disconnect the appliance from the outlet; instead, grasp the plug and pull on the plug.
- Do not allow cord or other accessories to touch hot surfaces. Let the appliance cool completely before putting away or storing.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- **WARNING!** To reduce the risk of fire or electric shock, only authorized personnel should do repairs.
- Always place the appliance on a level, stable surface.
- Never place the appliance close to the edge of a counter or table. Make sure that the power cord is positioned safely so that nobody trips or gets tangled.
- When using this appliance, provide 6-8 inches of air space above, behind and on both sides for air circulation.

SAVE THESE INSTRUCTIONS!

IMPORTANT SAFEGUARDS

- It is recommended that you use an insulated hot pad underneath the appliance to avoid any heat damage to your counter or furniture.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given initial supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children shall be supervised to ensure that they do not play with the appliance.
- To avoid a circuit overload, do not operate this appliance on the same circuit with another high wattage appliance.
- The appliance must not be left unattended while it is connected to the wall outlet.
- The appliance should never be used in the open position.

SAVE THESE INSTRUCTIONS!

ADDITIONAL SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY**.

DO NOT OPERATE THE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

EXTENSION CORDS

A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use. If an extension cord is used,

- 1) The extension cord should be a grounding-type 3-wire cord.
- 2) If an extension cord is absolutely necessary, an extension cord rated a minimum of 15 ampere, 14 gage cord should be used. Cords rated for less amperage may overheat.
- 3) An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

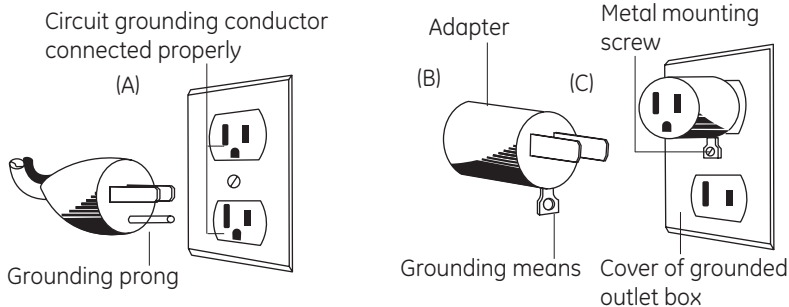
GROUNDING INSTRUCTIONS

This appliance must be grounded while in use.

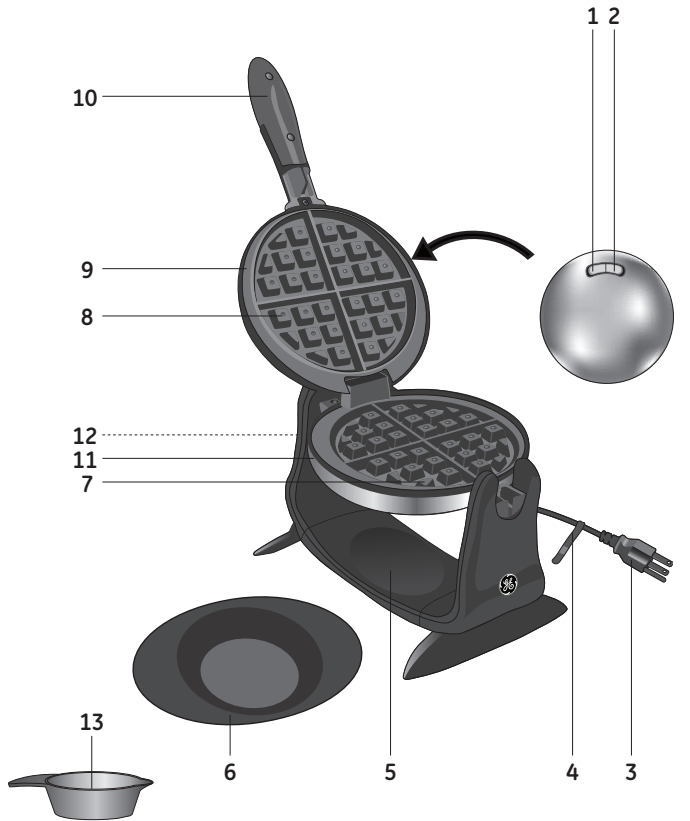
CAUTION: To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

GROUNDING INSTRUCTIONS – US ONLY

The appliance has a plug that looks like Figure A. An adaptor, as shown in Figure B, should be used for connecting a 3-prong grounding plug to a 2-wire receptacle. The grounding tab, which extends from the adaptor, must be connected to a permanent ground such as a properly grounded receptacle as shown in Figure C, using a metal screw.



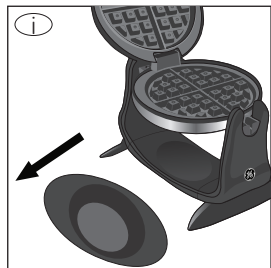
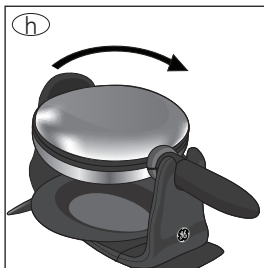
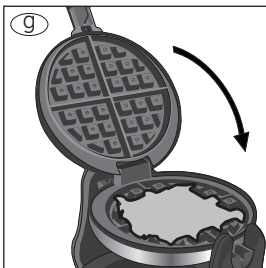
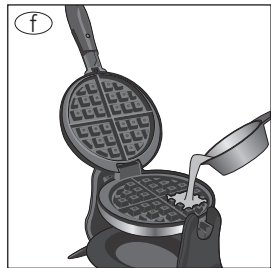
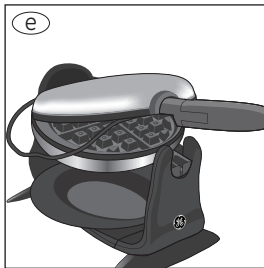
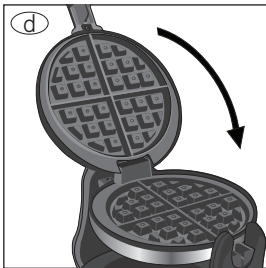
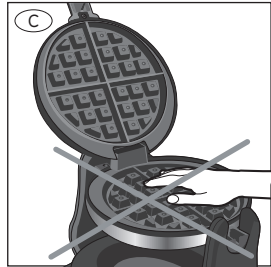
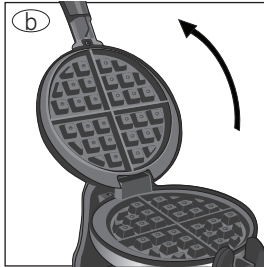
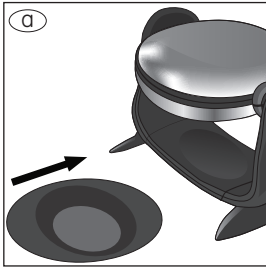
PARTS



- 1 Power indicator
(on the surface of upper cover)
- 2 Ready indicator
(on the surface of upper cover)
- 3 Power plug with power cord
- 4 Tie
- 5 Base
- 6 Collection tray

- 7 Lower waffle plate
- 8 Upper waffle plate
- 9 Upper cover
- 10 Handle
- 11 Lower cover
- 12 Ready indicator
(on the surface of lower cover)
- 13 Measuring cup

ILLUSTRATIONS



OPERATION

Before first use

- Carefully remove the appliance from the packaging and retain the packaging for future use.
- Place the appliance on a flat, dry, stable and heat-resistant surface.
- Loosen the tie **(4)** and unwind the power cord **(3)** completely.
- Remove all stickers from the appliance.
- Place the collection tray **(6)** on the base **(5)** (ill. **(d)**). Make sure the 4 plastic pins lock onto the grooves on the base **(5)**. The collection tray **(6)** will collect dripping batter and oil from the waffle plates **(7, 8)**. Do not operate the appliance without the collection tray **(6)**.
- Connect the power plug **(3)** to a suitable wall outlet.
- **Note:** The appliance may produce an odor and emit smoke when switched on for the first time, as residues from the production process are eliminated. This is normal and does not indicate a defect or hazard.
- When using the appliance for the first time, we recommend to heat it for at least 10 minutes without batter, oil, or ingredients (↳ Operation), until no odor or smoke is present. During baking, ensure ample ventilation.
- **WARNING!** Never let the power cord **(3)** touch the waffle plates **(7, 8)** (ill. **(e)**).
- Let the appliance cool completely.
- Clean the appliance (↳ Cleaning and maintenance).

Preparation

- Prior to each use clean the appliance with a clean and slightly dampened cloth.
- Connect the power plug **(3)** to a suitable wall outlet to preheat the appliance. The power indicator **(1)** lights up blue. The appliance begins to heat up.
- Close the upper cover **(9)** (ill. **(d)**).
- After heating up, the ready indicators **(2, 12)** light up green.
- **Note:** During use, the ready indicators **(2, 12)** cycle on and off. This indicates that the waffle maker heats up from time to time to maintain the required temperature.
- Lift up the upper cover **(9)** by the handle **(10)** (ill. **(b)**). Never touch the waffle plates **(7, 8)** to check the temperature (ill. **(c)**). **Danger of burns!**
- Slightly brush the hot waffle plates **(7, 8)** with a thin layer of butter, margarine or suitable oil. Now the appliance is ready for baking waffles.

OPERATION

- **Note:** Some batters may need to settle a while before baking waffles. Prepare the waffle batter well in advance (↳ Recipes).

WARNING! Do not operate appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.

WARNING! Unplug from outlet when not in use and before cleaning.

Baking waffles

- Fill the measuring cup **(13)** to the 5oz. mark with batter. Pour and spread the batter evenly on the lower waffle plate **(7)** (ill. **(f)**).
- **Note:** Do not pour too much batter, as excess batter might drip out of the waffle plates **(7, 8)** during baking process.
- Close the upper cover **(9)** (ill. **(g)**).
- Turn the waffle plates **(7, 8)** clockwise 180 degrees with the handle **(10)** until they lock into place (ill. **(h)**). This ensures even spreading of the batter on both waffle plates.
- Let the appliance run until the green light comes ON or until waffles have the desired browning or until the appliance stops steaming. This process takes 2 to 3 minutes. The result can vary from golden brown to crispy brown baked waffles **(7, 8)**.
- Turn the waffle maker to its original position. Lift up the upper cover **(9)** by the handle **(10)**. Remove the baked waffles with a heat-proof wooden or plastic spatula. We recommend to use oven mittens to protect your hands when opening the hot waffle maker. Escaping steam and the hot waffle plates **(7, 8)** might cause burns.
- **Note:** If waffles are not to be served immediately, place them on a paper tissue or cooling rack to absorb condensation. When served later, just reheat them (↳ Tips for making waffles).
- After removing the waffles, keep the waffle plates **(7, 8)** closed so that the heat remains inside the appliance for the next set of waffles. Wait until the ready indicators **(2, 12)** light up again. Then, fill with more waffle batter.

OPERATION

- After use, remove the power plug **(3)** from the wall outlet. The power indicator **(1)** goes off.
- **Note:** The power indicator **(1)** stays lit continuously until the power plug **(3)** is disconnected from the wall outlet.
- Let the waffle maker cool completely before cleaning and storing.

Tips for making waffles

- Most waffle batter can be poured directly onto the non-stick waffle plates **(7, 8)**. Use a cooking spray for dessert waffles or any recipe with a lot of sugar.
- The ideal baking time for a whole baking cycle depends on many factors, e. g. the amount of batter used ($\frac{1}{2}$ cup to $\frac{3}{4}$ cup), thickness of batter used, ingredients, etc.
- Most waffles are done in about 2 to 3 minutes. If the upper cover **(9)** is not easily lifted up, let the waffle maker run 1 more minute before checking the browning level.
- Avoid opening the upper cover **(9)** repeatedly during baking, otherwise the waffles will stick on the waffle plates **(7, 8)**; or they might not be baked at all.
- The ideal browning level will depend on your taste, batter ingredients, baking time, and room temperature as well. Sugary batter, for example, will turn brownish quicker. Please try several times to find your favorite setting.
- Waffles can be made ahead of time and stored for future use. Before storing, let them cool completely and then pack in an airtight container. Store in refrigerator or freezer. When enjoying later, just reheat them in a microwave oven, a toaster oven, or a regular oven.

RECIPES

- **Note:** Following is a small selection of waffle recipes. Lots of recipes can be found in cooking books and on the Internet. True waffle experts can be recognized by their desire to experiment; be it sweet or hearty; just try your own filling and batter mixtures. Bon appétit!

Waffles

Ingredients:

| | |
|---------|---------------|
| 2 cups | flour |
| 2 tbsp | sugar |
| 1 tbsp | baking powder |
| 1 tsp | salt |
| 1¾ cups | milk |
| ½ cup | vegetable oil |
| 2 | eggs |

Preparation:

In a large bowl, sift all dry ingredients together: flour, sugar, baking powder and salt. In another bowl, whisk all wet ingredients: milk, vegetable oil, and eggs. Gradually add liquid ingredients to the flour mixture. Stir by hand or with an electric mixer until even and smooth. Bake with your waffle maker for about 3 minutes.

Blueberry waffles: After pouring the batter onto the lower waffle plate (7), sprinkle fresh blueberries over the batter.

Note: You can replace blueberries with any fruit, e. g. strawberries, raspberries, bananas.

Whole wheat & Belgian waffles

Ingredients:

| | |
|-------|-------------------|
| 1 cup | whole wheat flour |
| ⅓ cup | sugar |
| 4 tsp | baking powder |
| ¼ tsp | salt |
| 1 | egg |
| 1 cup | milk |
| ¼ cup | vegetable oil |
| ½ tsp | vanilla extract |

Preparation:

In a large bowl, sift all dry ingredients together: flour, sugar, baking powder, salt and vanilla extract. In another bowl, whisk all wet ingredients - milk, vegetable oil, and eggs. Gradually add liquid ingredients to the flour mixture. Stir by hand or with an electric mixer until even and smooth. Bake with your waffle maker for about 3 minutes.

CLEANING AND MAINTENANCE

- After each use and before cleaning, disconnect the appliance from the wall outlet.
- Let the appliance cool completely.

Cleaning

- Remove the collection tray **(6)** from the base **(5)** (ill. **(i)**).
- Remove any remains from the appliance. To remove sticky batter remnants, use a wooden or plastic spatula. Do not use sharp or metallic utensils.
- **Note:** Should batter remnants be difficult to remove, drip a little cooking oil on the remnants. Wait for 5 minutes for the remnants to soften, and then wipe them off.
- Clean different parts of the appliance:

| Part | How to clean |
|---|--|
| Collection tray (1) Measuring cup (13) | <ul style="list-style-type: none"> • Clean by hand or in a dishwasher using a soft cloth and some mild detergent. |
| Waffle plates (7, 8) Covers (9, 11) Base (5) Casing | <ul style="list-style-type: none"> • Wipe with a damp paper towel or with a soft cloth and some mild detergent. • Note: Should these parts become very greasy, immerse a cloth in soapy water, wring out and wipe off the grease. Wipe one more time with a clean and dampened cloth. |
| Power plug with power cord (3) | <ul style="list-style-type: none"> • WARNING! Never immerse in water or other liquids. |

- Do not use abrasive sponges or detergents, steel wool or metallic utensils to clean the interior or exterior parts of the appliance.
- Dry all parts and replace the collection tray **(6)** to its original location.

Storage

- **Note:** Before storage, always make sure the appliance has cooled and dried completely.
- **Note:** To get the longest working life from the appliance, it is best stored in a dry place.
- Wind the power cord **(3)** completely and use the tie **(4)** to manage it.
- **WARNING!** Do not allow the power cord **(3)** to get between the waffle plates **(7, 8)** (ill. **(e)**).
- Store the appliance on a stable shelf or in a cupboard, preferably in its original packaging. To avoid accidents, ensure that both the appliance and its power cord **(3)** are beyond reach of children or pets.

TROUBLESHOOTING

| PROBLEM | CAUSE | SOLUTION |
|---|--|---|
| The waffles stick on the waffle plates (7, 8) . | The upper cover (9) is opened repeatedly during baking process. | Avoid opening the upper cover (9) repeatedly during operation. |
| The ready indicators (2, 12) keep going on and off. | The temperature is being adjusted by the appliance. | No issue. The waffle maker is working normally. |
| The batter drips out of the waffle plates (7, 8) during operation. | Too much batter has been filled on the waffle plates (7, 8) . | Remove some batter from the waffle plates (7, 8) . |

If additional assistance is needed, please contact our Customer Assistance at 1.877.207.0923 (U.S.) or 1.877.556.0973 (Canada).

TECHNICAL DATA

Rated voltage: 120V~, 60Hz
Rated power input: 950W

CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

Model Number: _____ **Product Name:** _____

Customer Assistance Number 1.877.207.0923 (U.S.) or 1.877.556.0973 (Canada).

Keep these numbers for future reference!

For more information, please visit us at WWW.GEHOUSEWARES.COM

Two-year limited warranty

What does your warranty cover?

- Any defect in material or workmanship.

For how long after the original purchase?

- Two years.

What will we do?

- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar GE branded product of equal or greater value.

How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest WAL-MART store or call Customer Assistance at 1-877-207-0923 (U.S.) or 1-877-556-0973 (Canada).

What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.



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How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, GE and the product manufacturer expressly disclaim all responsibility for special, incidental, and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you.

What if you encounter a problem with this product while using it outside the country of purchase?

- The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.

Imported by/Importé par

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Mississauga, Ontario L5N 1P9